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T-fal®

www.t-fal.com

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# Important safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following :

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of the table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first (for models with removable cord), then plug cord into the wall outlet. To disconnect, turn any control to “off” (for selected models with On/Off switch or adjustable thermostat), then remove the plug from wall outlet.
13. Do not use appliance for other than intended use.
14. This appliance may have a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# Save these instructions

**Short cord instructions**

A. A short power-supply cord has been provided to reduce the risk resulting from becoming entangled in, or tripping over, a longer cord.

B. Longer detachable power-supply cords or extension cords are available and should be used with caution.

C. If a longer detachable power-supply cord or extension cords is used,

1) the marked electrical rating of the cord set or the extension cord should be at least as great as the electrical rating of the appliance,and

2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

D. Do not clean this product with a water spray or the like.

E. If the appliance is of grounded type, the extension cord should be a grounding-type 3-wire cord.

**Thank you for purchasing this T-FAL appliance designed for domestic use only. The manufacturer accepts no responsibility and the guarantee will not apply in the case of commercial use, inappropriate use or failure use to comply with the instructions. Please read the instructions carefully and keep them on hand.**

T-FAL has an ongoing policy of research and development and may modify these products without prior notice.

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## Prevention of accidents at home

For a child, even a slight burn may sometimes be serious.

As they grow up, teach your children to be careful around hot appliances in the kitchen.

**If you do use your appliance in the company of children:**

- **always use it under adult supervision;**
- **never touch the hot surfaces of the appliance;**
- **never leave the appliance unattended when plugged in or in use.**

**If an accident occurs,** rinse the burn immediately with cold water and call a doctor if necessary.

## Assembling your raclette

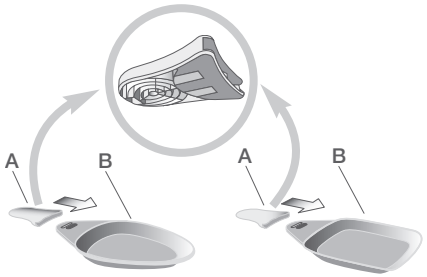
Remove any packaging, stickers or accessories inside and outside the appliance.

Remove the trays.

***Depending upon the model:***

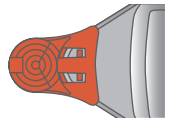
Take out the different elements that make up the trays (handles and pans).

To assemble the trays, attach the handles (A) (ribs facing downwards) to the pans (B) (oval or square shape, according to the model) until they click and lock into place.

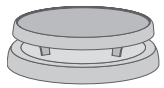



Turn over the trays and check that they are assembled correctly.

The handles of trays are not removable.



Place the grill plate on the heating element.



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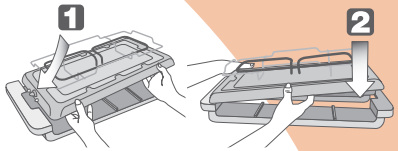
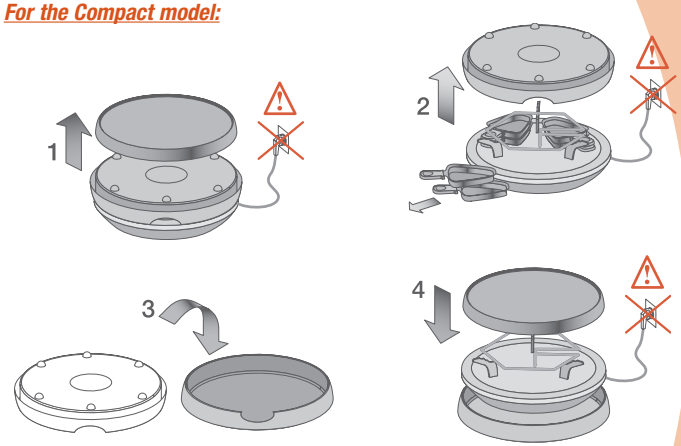
***For the Ovation model:***

**Reassembling the wooden support:**




*Assemble the appliance by placing the metal base on the wooden base. Tilt the metal base by lifting the side of the unlock button, slide the lugs under a wooden handle (1), and then clip in the other side by pushing the metal base downwards (2).*

***For the Compact model:***




Assemble the appliance by putting the removable base **under** the part with the heating element and by placing the grill plate on the heating element.

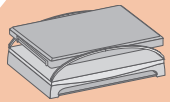
Place the appliance on the middle of the table, out of the reach of children.

Place the appliance on a flat, stable, heat resistant surface: do not use the appliance on a soft or unsteady base.

**Never place the appliance directly onto a delicate surface (glass table, cloth, varnished furniture…).**

*On first use, pour a little cooking oil on the non-stick grill plate, the trays and the cooking stone, then wipe off any excess with an absorbant kitchen towel.*

Install the cooking stone on the heating element, with the polished face (large chamfer side) always turned upwards.



**Never place the stone on the heating element if it is already hot.**

**Only use the stone provided with the appliance or purchased from an approved service centre, and only on the support for which it was designed.**

**Never insert aluminium foil or any other object under the stone or between the heating element and the reflector.**



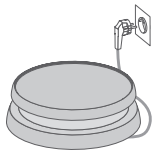
## Connection and pre-heating

***For the Ovation model:*** **never heat the product without it being attached to the wooden base.**

Unwind the cord completely.

Connect the cord on the appliance (depending on model) then plug into the wall socket.

*Be careful about positioning the cord, so that it does not get in the way of guests moving around the table.*



**Check that your electric supply is compatible with the power and the voltage indicated under the appliance.**

**Connect the appliance to a plug with an earth connection, according to the model.**

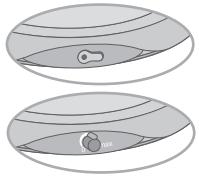
**Models with fixed cord : if the power supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**

**Never leave the appliance plugged in when not in use.**

**Do not leave the appliance switched on while unattended.**

***• Models with on/off switch :***

Turn the switch to the “on” position: the indicator will light up.



***• Models with adjustable thermostat :***

Set the thermostat to the max position.

***• Other models :***

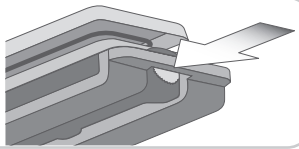
The appliance works once plugged into the wall socket.

During the first 10 uses, pour a little cooking oil on the stone after pre-heating and then wipe with an absorbent kitchen towel.

This coating helps to prevent food from sticking to the stone during the first 10 uses.

***For the Ovation model with thermostat:***

The thermostat is located under the wooden handle on the side of the appliance.

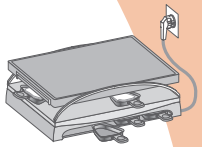


Allow appliance to pre-heat without the trays, 15 minutes for the raclette or 20 to 30 minutes maximum for the Pierrade®.

**Thermo-Spot™** (according to the model): the Thermo-Spot turns **solid red** when the appliance is perfectly preheated and ready to cook.

## Cooking

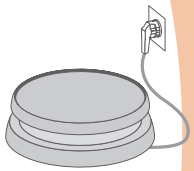
After pre-heating, the appliance is ready to be used :



• ***For the raclette function,*** have each guest place a slice of cheese in an individual tray before placing it under the grill plate to melt.

*Depending on model, tray storage facility enables you to place the empty trays under the appliance during the meal.*

**Do not leave the trays in the appliance while empty.**



• ***The grill plate*** will cook small strips of meat or your accompaniments (bacon, mushrooms, onions, shrimps, small sausages…).

Depending on model, you can also make pancakes.

*To avoid damaging the non-stick coating of the grill plate, always use plastic or wooden utensils.*

*During first use, the appliance may give off a slight odour and smoke.*

**Do not touch the hot surfaces of the appliance.**

• ***For the Pierrade® function:*** each guest places strips of meat, fish, fruit or vegetables onto the stone and cooks them according to taste.

**Do not place deep-frozen, frozen or excessively heavy food on the hot stone.**

**Do not place acidic foods such as vinegary products, mustard, gherkins, pickles, etc., in contact with the stone.**

**Never place any non-food objects on the stone.**

**Do not let the appliance operate without any food for more than 30 minutes: the stone will become too hot for optimal cooking results.**

*The little cracks caused by the expansion of the stone are natural and do not affect the proper functioning of the appliance.*

*They therefore do not represent a cause for concern.*

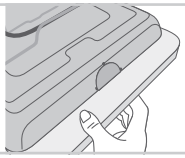
*After using several times, the stone normally becomes darker.*

*When using for the first time, the appliance may give off a slight odour or smoke.*

**Do not touch the hot surfaces of the appliance.**

***For the Ovation model:***

If you wish to move the appliance when it is hot, use only the wooden side handles.



## After use

***• Models with on/off switch :***

Turn the switch to the “off” position: the indicator light will turn off.

***• Models with adjustable thermostat :***

Set the thermostat to the off position.

**Unplug the cord from the wall socket**. Then, depending on model, remove the cord from the appliance. Leave the appliance to cool for one hour, without touching the stone.

**While it is cooling down, keep the appliance out of the reach of children.**

Clean the grill plate, the trays and the base of the appliance with a sponge, hot water and dishwashing liquid.

*The trays are dishwasher safe.*

*Do not immerse the trays into water.*

***For Cristal model,*** *the trays and the nonstick plate can go into the dishwascher.*

*Do not let the plate and the panlets soak in water.*

*Do not use scouring pads or harsh abrasive powder to clean any part of the appliance.*

**Never immerse the appliance and the cord in water or in the dishwashing-machine.**

**Precautions for cleaning the stone:**

**Each stone is a unique natural element. Given its natural porosity, the stone is water permeable. If it is fully immersed in water during cleaning, it may crack or split when next heated on the appliance.**

Wash the stone under a stream of running water, scrubbing it with an abrasive sponge and wipe it dry.

*Avoid detergents.*

**Never plunge the hot or cold stone into water or leave it to soak in water.**

**Never put the stone in the dishwasher.**

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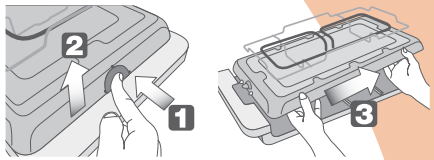
***For the Ovation model:***

*In order to make it easier to clean the product, you can dismantle the wooden support.*

**To do this, check that the cord is disconnected.**

**Dismantling the wooden support**

*Press the button (1), lifting the metal base (on the side of the button) (2). Slide this base in order to release the lugs from the handle (3).*







**Precaution when cleaning the wooden support**

Each wooden support is a unique natural element, with a varying degree of permeability according to its porosity. A wooden support immersed in water during cleaning may thus crack or splinter.

Wash the wooden support with a sponge, hot water and washing-up liquid. Rinse with a damp sponge. Then dry.

**Never immerse or leave the wooden support to soak in water.**

**Never put the wooden support in the dishwasher.**

**Do not use a metal scourer or scouring powder.**

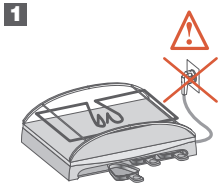
**Reassembling the wooden support: See the Installation chapter.**

## Storage

**Ensure the appliance is cool and unplugged before storing.**

Remove the grill plate.

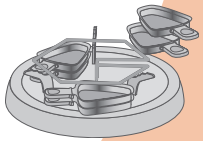
**1**



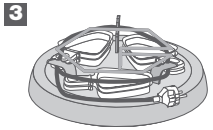
According to model: place the trays into their holding spaces under the appliance,

or stack the trays 2 by 2, then place them under the heating element.

**2**



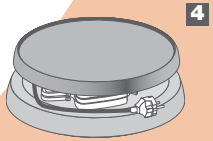
**3**



Wind the cord around the support.

Replace the grill plate.

**4**



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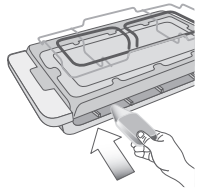
***For the Ovation model:***

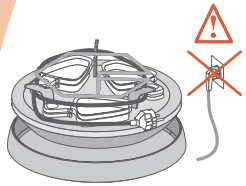
The product is stored in its assembled state.

For easier storage, the trays can be clipped under the product: place the trays **upside down (ribs of the handle upwards) and inside out (handles towards the interior of the product)** on the wood and clip them in, sliding them into the product.

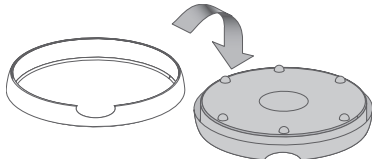
Replace the plate.



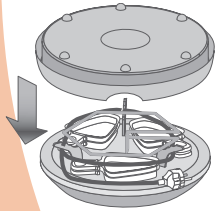
***For the Compact model:***



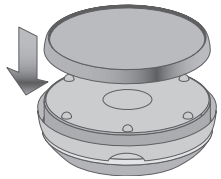
Take the part with the heating element out of its removable base.



Turn over the removable base;



place it on the heating element and put the grill plate on.



**Storage bag:** **Keep the storage bag out of the reach of children.**

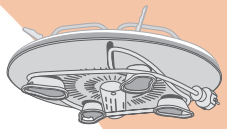
**Cleaning advice :**

- We recommend that you wash your storage bag on the setting used for “delicates” in the washing machine and at low temperature.
- Warning: the storage bag may lose its colour during washing.
- Do not iron your storage bag.

***For Cristal model:***

Remove the grill plate.

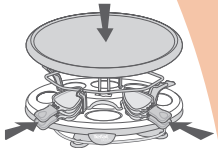
Wind the cord around 3 or 4 legs



and secure it in one of the cord grips.

Place the trays 2 by 2 then slide them underneath the element.

Put the grill plate back into place.



***For the Pierrade® function***

Remove the stone.

***According to the model:***

store the trays in the place provided under the appliance,

or put the trays on top of each other in pairs, and then slide them under the heating element.

According to the model, wind the cord around the support.

Replace the stone.

**Keep the appliance out of the reach of children.**

**Important note: Cooking fumes may be dangerous for animals with particularly sensitive respiratory systems, such as birds and small mammals. We advise owners to keep them away from the cooking area.**

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# Raclette

A few recipes for 8 people (adjust the quantities for fewer people):

## Traditional Savoyarde raclette

**• 3.5 to 4.5 lbs (1,5 kg to 2 kg) raclette cheese • 8 (2,5 kg) baking potatoes • 16 slices of ham • a few red or green peppers • sliced mushrooms • 1 jar of gherkins • 1 jar of pickled onions • canned sweet corn**

Bake potatoes in their own skins.

Cut the cheese in slices, the peppers in slices and chop the mushrooms. Place in individual dishes.

Add some vegetables to the raclette tray, pickles, pickled onions, corn and peppers. Place a slice of cheese in each tray and heat until melted.

Serve with ham, potatoes and the other garnishes.

## Farmhouse raclette

**• 3.5 lbs to 4.5 lbs (1,5 kg to 2 kg) raclette cheese • 16 large new potatoes • 16 slices of ham • ground nutmeg • paprika • pepper • tomatoes • parsley**

Boil potatoes in their own skins and cut them in thin slices.

Put a slice of cheese in each tray. Cover with potatoes then a second slice of cheese. Add a slice of ham. Halfway through cooking, add seasoning to taste.

Garnish with slices of tomato and parsley.

Serve with raw ham and garnish with slices of tomato and parsley.

## Goat's cheese raclette

**• 3.5 lbs to 4.5 lbs (1,5 kg to 2 kg) raclette cheese • 2 small goat's cheese (about 8,80 oz. or 250 g each) cut in slices • 8 (2,5 kg) baking potatoes • thyme • 1 jar black olives**

Bake potatoes in their own skins.

Place the slices of goat's cheese in the trays. Cover with a slice and leave to melt. Slide onto plates and lightly sprinkle with thyme.

Serve with black olives and baked potatoes.

# Grilling

## Egg and bacon

**Per person: • 1 egg • 1 slice of bacon • a few slices of tomato • a few thin slices of onion • crushed • celery salt • 1 teaspoon of grated cheese • 1 tablespoon of cream • butter • salt • pepper**

Brown a little butter on the grill plate, and brown the tomatoes, onions and crushed garlic for 3 minutes.

Put the vegetables in the trays. Add the bacon and sprinkle the celery salt and grated cheese.

Place the trays in the appliance for 1 minute. Meanwhile, beat the eggs with the cream. Then mix with the vegetables in the trays.

Let the mixture cook for approximately 6 to 7 minutes. Season and taste.

## Veal cutlet with ham and cheese

**Per person: • 1 veal cutlet (max. 100 g, 3 1/2 oz.) • 1 thin slice of ham • grated cheese • butter**

Cook the cutlet on the plate with some butter for about 2 minutes on the first side.

Turn-over the cutlet, cover with the ham and the cheese.

Cook again for 4 minutes. Serve when cheese is melted.

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# Crêpes (the French name for pancakes)

**Set the adjustable thermostat (depending on model) to the max position. Pour a small ladle of batter in the middle of the plate. Spread immediately with the spreader (without pressing) in a circular movement from the center. To easily spread the batter, we recommend wiping the spreader after each crêpe and placing the spreader in a glass of water. Leave to cook for about 2 minutes on each side. Then fold the crêpe as you want: as a roll or in half, in quarters, or folded as an envelope.**

**Recipes for 6 people (20 to 25 crêpes):**

## The classic French batter:

In a bowl, place 2 cups (500 g) sifted plain flour. Add 6 beaten eggs, 2 pinches salt and 2 tbsps of oil or melted butter. Gradually mix in 2 – 2 1/2 cups (1 litre) of milk, until the consistency of light cream. Leave to stand for 1 to 2 hours.

## Beer batter:

For crêpes with a light texture, replace 1 cup (1/4 litre) of milk with 1 cup (1/4 litre) of beer.

*If the batter is too thick when making the crêpes, add a small amount of water and mix again.*

## Crêpes with ham and cream

**• 3 slices of ham • 1 bowl of grated cheese • 1 cup of heavy cream**

Place 1/2 slice of ham on your crêpe after the crêpe has been turned and is nearly done. Sprinkle with grated cheese. When the ham is hot, coat with fresh cream and fold like an envelope.

## Crêpes with Roquefort, fresh cream and walnuts

**• 1 piece of crumbled Roquefort • 1 cup of heavy cream • 4 to 5 chopped walnuts**

Mix all the ingredients. In your plate, garnish the crêpe with this preparation and fold in four.

## Crêpes with honey, walnuts or hazelnuts

**• 100 g (3 1/2 oz.) crushed walnuts or hazelnuts • 3 tbsps honey**

Mix all the ingredients. After the crêpe has been turned and is nearly done cooking, garnish the crêpe with this preparation and fold in four. Heat for a few seconds on the cooking plate. Serve and decorate with whipped cream.

# Pierrade®

**Provide approximately 200 g (7-8 oz.) of ingredients per person: only use fresh products (not frozen or deep-frozen).**

**Remove the nerves and fat from the meat. Remove fish bones. Cut shellfish in two.**

**Cut the meat, fish, fruit and vegetables to be cooked into slices or strips approximately 1/2 cm (1/4 inch) thick and 5 to 6 cm (2 inches) wide: cooking normally sized pieces is not compatible with optimal use of the appliance.**

**If you are cooking a large or complete meal (fish, shellfish, meat and fruit), we recommend that you clean the stone between the different categories of food (e.g.: meat and fruit) in order that you can fully appreciate the taste and flavour. To do this, use the scraper supplied with the appliance (according to the model) or a spatula, then wipe the stone to remove any cooking residues. Do not clean the hot stone with water in order to prevent a thermal shock, which would break it.**

**Set the thermostat (according to the model) to the position of your choice. Because of its inertia, the stone will need 5 to 10 minutes to respond to a change of setting when using the appliance.**

**Switch off the appliance before the end of the meal: because the stone will remain extremely hot for at least 10 minutes more, the last pieces of food will continue to cook.**

**A few recipe ideas:**

Place strips of meat, fish, fruit or vegetables on the stone and cook as you wish. Season to taste on your plate. Accompany with cold sauces, salad and potatoes.

## Basic Pierrade®

**• beef (rumpsteak, filet) • poultry cutlet (chicken or turkey) • veal cutlet**

## Farmyard Pierrade®

**• thinly sliced beef • veal cutlet • lamb cutlet • poultry (duck or turkey)**

## Seafood Pierrade®

**• filet of monkfish or sea bass • king prawns or salmon • scallops • crayfish medaillons**

## Gourmet Pierrade®

**• king prawns • scallops • salmon or sea bass filet • beef filet • pork tenderloin • duck filet**

## Fruit Pierrade®

**• oranges • apples • bananas • apricots**

Cook the slices of fruit on the stone. Cover with hot chocolate, fruit coulis or Chantilly cream on your plate.